

Our partner:



# Champagne O.BELIN

AOC Champagne, Vallée de la Marne  
Récoltant Manipulateur (RM)



*A marked imprint. A singular signature. A real commitment.*

## Winery overview:

Olivier Belin, a professional oenologist, passionately cultivates the 17 plots of his estate with his team. Thanks to hoeing and the maintenance of a natural plant cover, it produces sustainable viticulture throughout the year.

He cherishes his old vines which perfectly express the temperament and the minerality of his champagnes. He is particularly fond of Meunier, a typical and capricious grape variety from the Marne Valley which fertilizes his cuvées. Harvesting and pressing are controlled. Vinification takes place in small temperature-controlled stainless steel vats and barrels.

Olivier produces 6 unique cuvées.



**Champagne O.BELIN**  
Brut – Bel Instant

**Grape Variety:**  
100% Meunier

**Tasting**

Satin appearance, light straw yellow color with honey yellow reflections, fine bubbles and tenacious collar. Rich and fresh feeling. Nose: candied peach, date, bitter orange, acacia honey, honeysuckle, butter, roasted pineapple, candied strawberry, apple tatin, iodine, resinous, nutmeg, quince, chestnut. Mouth: supple and fresh attack with a creamy and melted effervescence. The clay minerality gives fullness, chewiness and coating. The melting and saline finish is enhanced by iodized accents and candied fruit.

**Analyses**

Alcohol : 12,5°  
Dosage: 7g/l

**Champagne O.BELIN**  
Brut – Clair obscur

**Grape Varieties:**  
40 % Chardonnay, 60% pinot Meunier

**Tasting**

A mineral cuvée which highlights the clayey and humus character of the soils of the Valley. The cuvée reveals itself little by little as it warms up in the glass and reveals the aromas of red fruits: strawberry and currant. The aromas are reminiscent of the crunchiness of fresh grapes, the chewiness of the skin of black grape varieties.

**Analyses**  
Dosage: 5g/l

**Champagne O.BELIN**  
Brut – Bleu chic

**Grape Varieties:**  
40 % Chardonnay, 60% pinot Meunier

**Tasting**

Quite dense and satiny appearance, light straw yellow color with pale yellow gold reflections, fine bubbles and tenacious collar. Fresh and nuanced feel. Nose: fresh bread, apple, crushed pear, apricot, peach, quince, star anise, candied lemon, yellow grapefruit zest, blueberry, strawberry, blood orange, hawthorn, brioche. Palate: supple and fresh attack with a creamy and melted effervescence. Fruity substance of white pip fruits, supported by a lemony and apricot acidity. The saline and iodized finish is tender and enhanced by aromas of pomelo and peppermint.

**Analyses**

Dosage: 6g/l

**Champagne O.BELIN**  
Brut – Belle de Saignée

**Grape Varieties:**  
100% pinot Meunier

**Tasting**

Quite fluid appearance, deep raspberry pink color with salmon pink reflections, fine bubbles and delicate collar. Nose: Strawberry, raspberry, cherry, pepper, spices, cocoa, roasting, iodine, liquorice, morello cherry jam. Palate: Supple and fresh attack with a creamy and melted effervescence. The predominantly sandy minerality balances the power and robust breed of ripe, concentrated grapes. The velvety sensation is accompanied by a fleshy pleasure given by a ripe and melting fruitiness. The slender finish expresses an iodized and saline tone, aromatic and tasty.

**Analyses**  
Dosage: 8g/l

**Champagne O.BELIN**  
Sec/ 1/2 sec – Lune de Miel

**Grape Varieties:**  
40% Chardonnay, 60% pinot Meunier

**Tasting**

Dense and satin appearance, pale yellow gold color with straw yellow reflections with pale green shade, fine bubbles and delicate collar. Nose: apple tatin, marmalade, apple, star anise, candied lemon, crushed pear, marzipan, iodized, creamy, sweet almond, grilled hazelnut, pineapple, strawberry, chocolate. Palate: supple and fresh attack with a creamy and melted effervescence. The clayey-sandy minerality lends length to the palate with fruity roundness. Fresh finish that is both iodized and lemony, delivering candied fruity nuances.

**Analyses**

Dosage: 30g/l

**Champagne O.BELIN**  
Brut – La Vie en Blanc

**Grape Variety:**  
100 % Chardonnay

**Tasting**

The “La Vie en Blanc” cuvée is the audacity to create a blanc de blancs, 100% Chardonnay in the Marne Valley on clay and sand soils, the historic land of the Meunier. It is the choice of 2 plots, of two terroirs with one thing in common: their soil. Predominantly sands for a saline, mineral and pure result, some even speak of pebble infusion! The absence of dosage underlines the intention to make you taste, without filter, a small piece of Champagne.

**Analyses**  
Dosage: 0g/l

**Champagne O.BELIN**  
Brut – Rose des Fables

**Grape Varieties:**  
40% Chardonnay, 60% pinot Meunier

**Tasting**

Raspberry pink color with salmon pink reflections, fine bubbles and tenacious collar. Nose: strawberry, cherry, raspberry, blueberry, blood orange, vine peach, pomelo, fresh rose, bell pepper, pineapple, creamy. Mouth: supple and fresh attack with a creamy effervescence. The fruitiness is pulpy, supported by an acidity of pomelo. The whole is balanced by a slender freshness with a melting finish, spiced up with pomelo and peppermint.

**Analyses**

Dosage: 9g/l

**Champagne O.BELIN**  
Extra brut – Millésime 2016

**Grape Varieties:**  
50 % Chardonnay, 40% pinot Meunier, 10% pinot noirs

**Tasting**

Golden yellow gold color with silvery straw yellow reflections, fine bubbles and delicate collar, satiny and quite dense appearance. Nose: peach, apple tatin, morello cherry, brioche, raspberry, pomelo, rose, marmalade, roasted pineapple, mango, sweet carnation, almond, candied lemon, liquorice, greengage. Palate: supple and fresh attack with a creamy and melted effervescence. The clay-limestone minerality gives breadth, chewiness and salinity. The Champagne leaves a tasty, iodized and gourmet imprint, in a full, accessible and persistent finish.

**Analyses**  
Dosage: 1g/l

**Champagne**

